

SMALL PLATES

- burrata & figs** prosciutto, aged balsamic, olive oil, focaccia 26
- chilled prawn cocktail** classic cocktail sauce, horseradish, lemon 27
- hamachi crudo** pickled pear, yuzu, chili, herbs 26
- roasted heirloom carrots** goat cheese, citrus, pistachio, carrot top salsa verde 22
- seared pacific crab cake** chicories, lemon, remoulade 27
- fried chicken bites** calabrian chili aioli, thyme honey drizzle 24

SALADS & SOUP

- the oak caesar salad** chopped and tossed with garlic croutons and pecorino 18
- iceberg wedge** smoked bacon, point reyes blue cheese, tomatoes, herbed ranch dressing 19
- endive salad** persimmon, candied walnut, sourdough, shallot vinaigrette 20
- ojai valley inn tortilla soup** the inn’s signature recipe 14

ENTREES

- loch duart salmon** celery root, harvest squash, cipollini onion, mushroom broth 36
- catch of the day** simply prepared with arugula, fennel, ojai citrus vinaigrette 37
- seared diver scallops** polenta, bacon, cauliflower, brown butter 45
- fennel sausage rigatoni** braised fennel, tuscan kale, pecorino 38
- mary’s rotisserie chicken** mashed potatoes, sauteed spinach, chicken gravy 39
- stuffed acorn squash** buckwheat, apple, pecan, pomegranate, lemon-garlic tahini 30

STEAKS & CHOPS

sides are recommended with all proteins

- 10 oz. porchetta** red onion mostarda 55
- 8 oz. grilled skirt steak** chimichurri 56
- 8 oz. harris ranch filet mignon** red wine demi-glace 65
- 14 oz harris ranch ribeye** roasted garlic butter 72

add jumbo prawns + 22

poached maine lobster tail & drawn butter + 27

SIDES

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| grilled broccolini 12 | rosemary garlic fries 12 | braised cabbage 12 |
| roasted harvest squash 12 | crispy brussels sprouts 12 | grilled asparagus 12 |
| grilled baby carrots 12 | smoked white cheddar mac 14 | mashed potatoes 12 |

AUTUMN 2026 DINNER

As part of our continued commitment to sustainability, all produce at The Oak is 100% organic, with the majority of product being sourced from Ojai farms. Additionally, meat and fish are sourced with a focus on local, wild products and responsible farming practices.

For parties of 8 or more, an automatic 20% gratuity, which is distributed entirely to employees, will be added to the bill.